

Pesto Recipe



Yield: 2 cups

Ingredients

2 cups fresh basil leaves (no stems)

2 tablespoons pine nuts (or walnuts)

2 large cloves garlic

½ cup extra-virgin olive oil

½ cup freshly grated Parmesan

Lemon

Preparation

Step 1: Combine basil leaves, pine nuts (or walnuts) and garlic in a food processor and process until very finely minced.

Step 2: With the machine running, slowly dribble in the oil and process until the mixture is smooth.

Step 3: Add the cheese and process very briefly, just long enough to combine. Store in refrigerator or freezer